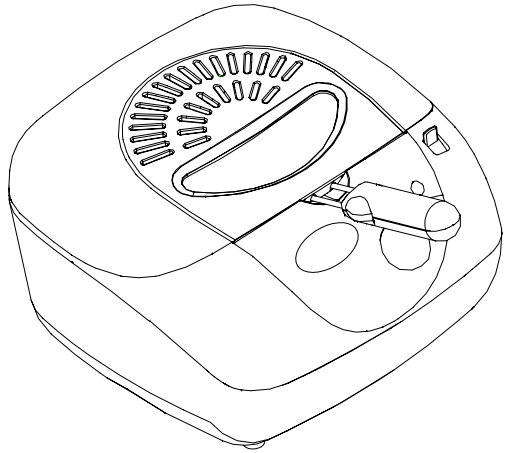
www.suzannesomers.com

Somersize®



Electronic Deep Fryer

Instruction & Recipe Book

Congratulations on the purchase of your Somersize Electronic Deep Fryer! Americans have a long-standing love affair with fried foods because they are so crispy and delicious. Now you can ensure perfect frying every time. The Somersize Electronic Deep Fryer is a flash fryer, with the heating element right in the oil. This keeps your oil nice and hot no matter how many batches you fry! And, less oil soaks into the food, keeping it crisp without being greasy. Plus, you'll love the digital temperature control and timer. Best of all, the oil pan removes for easy clean up. So go ahead and fry shrimp, chicken, onion rings, fries and more! You'll get perfect results every time.

Enjoy!

Suzanne Somers

Somersize®

Model KF155H

ONE (1) YEAR LIMITED WARRANTY

Somersize warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase, when utilized for normal household use, subject to the following conditions, exclusions and exceptions.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to

Somersize, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901

If the appliance is found to be defective in material or workmanship, ***Somersize*** will repair or replace it free of charge. Proof of purchase date and $ 18.95 to cover the cost of return shipping and handling must be included. *

The liability of ***Somersize*** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alterations to the product or any of its parts, which have been performed by a repair person not authorized by ***Somersize***.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of ***Somersize*** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event** is ***Somersize*** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**

OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO *Somersize*, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901

Model KF155H

Appliance model _____

Date purchased _____ **Name of store** _____

Owner's name _____

Address _____ **City** _____ **State** _____ **Zip code** _____

Printed in China

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions for use carefully and look at the illustrations before you start using the appliance.
2. Do not touch hot surfaces, always use handles or knobs.
3. To protect against electrical shock, do not immerse cord and plug of this appliance in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. Return the appliance to ***EURO-PRO Operating LLC*** for examination, repair or adjustment. See warranty.
7. Never plug in before the control panel is installed in the body of the fryer and the heating element is placed in the oil container.
8. Never overfill the fryer with oil. Fill only between the minimum and maximum levels, as indicated inside the oil container.
9. Be sure handle is properly assembled to the basket and locked in place. See detailed assembly instructions.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Always insert heating element in the appliance first, then plug into the wall outlet. To disconnect, remove plug from wall outlet then wait for the unit to cool completely before removing the heating element.
12. Extreme caution must be used when moving any appliance containing hot oil or other hot liquids.
13. Do not leave appliance unattended while in use.
14. Do not use outdoors.
15. Do not let cord hang over the edge of the table, counter or touch hot surfaces.
16. Do not place on or near a hot gas or electric burner, or in a heated oven.
17. Do not use appliance for other than intended household use.
18. Ensure that the basket handle is correctly assembled and locked in place. (See assembly instructions.)
19. Do not allow children to use appliance without adult supervision

SPECIAL SAFETY INSTRUCTIONS

- A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **An extension cord (or longer detachable cord) is not recommended for use with Somersize Electronic Deep Fryers.**
- Never plug in the control panel before it is installed in the body of the fryer with the heating element inside the oil container.
- Do not immerse the control panel and heating element inside the oil container.
- When opening the lid after frying, first release the lid by the latch with your finger, then wait a moment to allow the steam inside to escape before opening fully.
- To avoid a circuit overload, do not operate another high wattage appliance on the same circuit.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

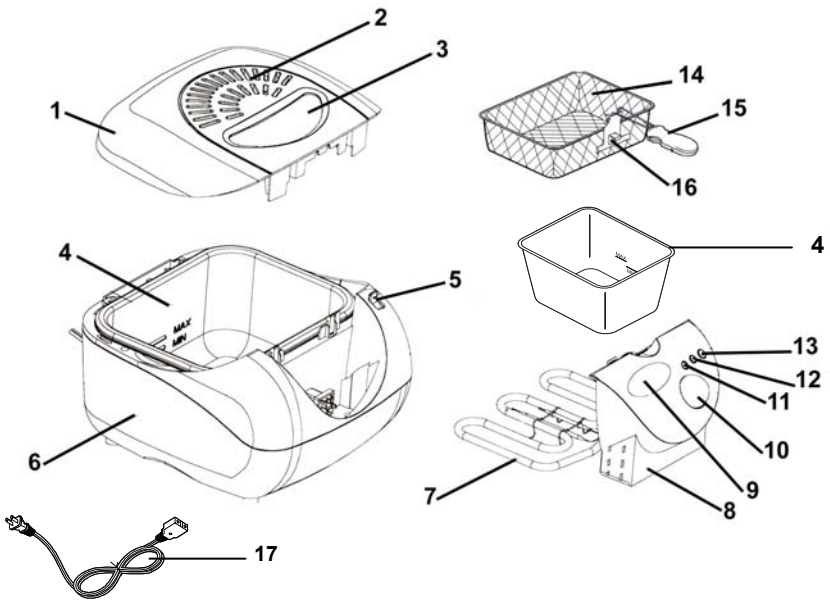
POLARIZED PLUG

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not modify the plug in any way.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

Rev. 08/04A

GETTING TO KNOW YOUR SOMERSIZE ELECTRONIC DEEP FRYER



1. Removable Cover
2. Filter
3. Viewing Window
4. Oil Container
5. Cover Release Button
6. Cool Touch Exterior
7. Heating Elements
8. Removable Control Panel with Heating Element
9. LED Display Screen
10. Temperature & Timer Control Knob
11. Ready Indicator Light
12. Reset Button
13. Start (Power) Button
14. Frying Basket
15. Frying Basket Handle
16. Oil Draining Hook
17. “Break Away” Power Cord

Technical Specifications

Voltage:	120V., 60Hz.
Power:	1700 Watts
Oil Capacity:	Min. 7 cups (1.75 Liters)
	Max. 10 cups (2.5 Liters)

SOMERSIZE SECRET SAUCE

PRO/FATS AND VEGGIES - LEVEL ONE
Makes 1 cup

Look for dill relish in your grocery store. Don’t use sweet relish... it’s loaded with sugar. Or you can simply buy this delicious secret sauce; just open the jar and enjoy!

Prep time: 2 minutes

½ cup Somersize Ketchup
½ cup mayonnaise
1 tablespoon plus 1 teaspoon dill pickle relish
Sea salt and freshly ground black pepper to taste

Place ketchup, mayonnaise and relish into a mixing bowl. Stir thoroughly. Season lightly with salt and pepper. Store refrigerated in an airtight container for up to a week.

SPICY COCKTAIL SAUCE

PRO/FATS AND VEGGIES - LEVEL ONE
Makes 2¼ cups

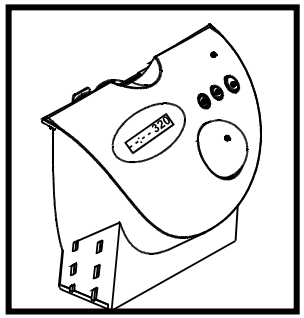
I have a delicious Somersize Cocktail Sauce already prepared, but you can also start with Somersize Ketchup and spice it yourself. If you don't like it hot, you can leave out the cayenne pepper and cut back on the horseradish.

Prep time: 2 minutes

2 cups Somersize Ketchup
1 tablespoon lemon juice
3 tablespoons prepared horseradish
1½ teaspoons Worcestershire sauce
1 teaspoon cayenne pepper
Sea salt and freshly ground black pepper to taste

Mix all ingredients together. Refrigerate in an airtight container for up to 10 days.

FEATURES OF SOMERSIZE ELECTRONIC DEEP FRYER

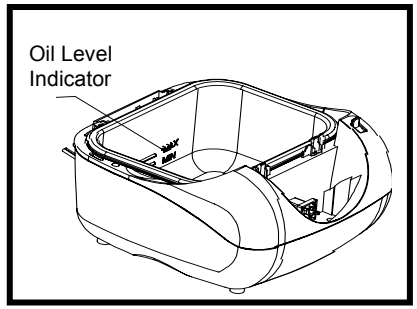


1. **ELECTRONIC CONTROL**
   Easy to operate and read control panel. Provides accurate temperature and cook time setting. (See cooking chart for suggested temperatures and cooking times.)

2. **TEMPERATURE SETTINGS**
   A wide range of available settings for more precise cooking. Large Control Knob for easy turning (See cooking chart for suggested temperatures and cooking times.)

3. **RESET BUTTON**
   Quickly shut OFF fryer with the press of a button.

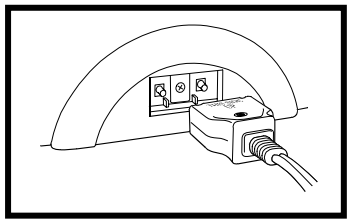
4. **READY LIGHT**
   The ready light will turn "Green" when the correct temperature has been reached.



5. **FILL LEVEL INDICATOR**
   Indicates maximum and minimum levels of cooking oil for proper cooking.

6. **COOL TOUCH BODY**
   For added protection during cooking.

7. **SAFETY OVERLOAD FUSE**
   Fryer will shut OFF to prevent possible overheating.



8. **DETACHABLE POWER CORD**
   The power supply cord is designed to "Break Away" from the fryer body in the event that the power cord is inadvertently pulled. This is intended to prevent the tipping of the appliance and hazardous spillage of hot oil.

OPERATING INSTRUCTIONS

Before Using Your Somersize Electronic Deep Fryer

Make sure the fryer is unplugged. Wash the Frying Basket and Oil Container in hot, soapy water. Wipe dry thoroughly. Wipe the Removable Heating Control Panel and Heating Elements with a damp, soapy cloth. Wipe dry thoroughly.

NOTE: Any water left in Oil Container or on Frying Basket can cause heated oil to splatter or "pop" during cooking. Special care should be taken to ensure that the oil filter in the removable cover is completely dry, otherwise the filter will not function properly. If not dry, steam may be trapped within the fryer during use and cause serious burns when opened.

Assembling Your Somersize Electronic Deep Fryer

Caution: Never turn on the fryer when the oil pan is empty. Always ensure the fryer is out of the reach of children. Always use fryer on a flat, heat resistant surface.

1. Place oil container inside base of Somersize Electronic Deep Fryer.
2. Slide control panel with heating element downward until it connects with the control panel terminal on the outside of the fryer. The automatic safety switch ensures that the unit will not operate unless the control panel has been inserted correctly into the electric interface on the control panel terminal. (Fig. 1)

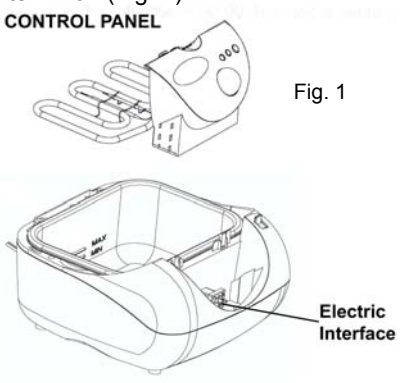


Fig. 1

WARNING: Never plug in the Somersize Electronic Deep Fryer before filling with oil. Always unplug the appliance when not in use.

3. Pour cooking oil into Oil Container. Do NOT exceed "MAX" level for cooking oil. (Fig. 2)

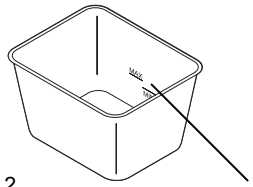
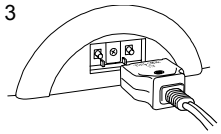


Fig. 2

Max level for cooking oil.

4. Attach the "Break Away" Power Cord. When attaching the power cord, you will feel a magnetic pull on the cord. (Fig. 3)

Fig. 3



5. Attach the Basket Handle to the Frying Basket by pressing inward on the side of the handle to depress the handle shafts. Place the handle shaft into the mating slots inside the fryer basket, make sure the ends are in place and secure. (Fig. 4)

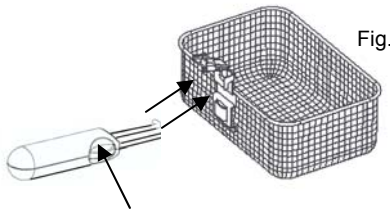


Fig. 4

Press here to insert handle shafts into basket

FRIED HERBS

PRO/FATS AND VEGGIES - LEVEL ONE

You can't believe how great fried herbs taste! For a more elegant garnish, tie an assortment of herbs into small "bouquets" with kitchen twine and fry until crisp.

Prep time: 2 minutes
Cooking time: 4-8 minutes

Peanut or vegetable oil for frying
2 cups fresh herbs such as; sage leaves, sprigs of parsley, rosemary sprigs, thyme sprigs, basil leaves, or oregano sprigs
Sea salt to taste

Preheat oil in the Somersize Electronic Deep Fryer to 320° F.
Make sure herbs are completely dry before frying to keep oil from splattering. Place a small handful of herbs into Frying Basket and lower into hot oil. Fry until crispy, about 1 minute. Drain on paper towels. Repeat until all herbs are fried. Sprinkle with salt.

ONION RINGS

PRO/FATS AND VEGGIES - LEVEL ONE
Makes 4 servings

Onion rings! I love my fryer.

Prep time: 4 minutes
Cooking time: 12 minutes

Peanut or vegetable oil for frying
⅓ cup Somersize Bake 'n Fry Mix
⅓ cup grated Parmesan cheese
2 large eggs, beaten
2 large onions, cut into ½-inch thick slices
Sea salt to taste

Preheat oil in the Somersize Electronic Deep Fryer to 320° F.

Mix Somersize Bake 'n Fry Mix and Parmesan cheese together in a shallow bowl. Place beaten eggs into a separate shallow bowl.

Separate onion slices into individual rings. Pat dry with paper towels. Dip onions into egg then dredge in Bake 'n Fry mixture. Place onions into Frying Basket in a single layer (you can overlap a little; if you put too many in at one time, they will clump together) and lower basket into hot oil. Fry for about 2 minutes, or until golden brown. Drain on paper towels. Sprinkle with salt. Repeat until all onions are cooked.

Using Your Somersize Electronic Deep Fryer

WARNING: Never plug the Somersize Electronic Deep Fryer into an electrical outlet before filling with oil. Always unplug the appliance when not in use.

Once all components of the Somersize Electronic Deep Fryer are assembled, you are ready to use the appliance.

1. Plug power cord into electrical outlet. You will hear three beeps from the unit and the Ready Indicator light will illuminate (red).
2. Press the "Start" (power) Button and the Ready Indicator light will illuminate (green).
3. The top of the LED Display Screen will default to the temperature of 325° F and the bottom will show "--:--" for the time. (Fig. 6)
4. To set the desired time for frying, press the Temperature & Timer Control Knob once and the bottom of the LED Screen will flash. Turn to the left to decrease the time and to the right to increase. The maximum amount of time that can be programmed is 15:59 minutes. If you wish a longer frying time, set the time display to show "--:--". This means that the unit will continue to work until you press the "Start" (power) button and remove the plug from the wall outlet.
5. To set the desired frying temperature, press the Temperature & Timer Control Knob again and turn the knob to the left to decrease the temperature or to the right to increase. The range of temperature is between 155° F and 385° F.
6. When you have finished setting the time and the temperature, the unit is ready to be used. Close the cover and let the oil reach the set temperature.
7. When the oil in the Somersize Electronic Deep Fryer has reached the set temperature, open the cover, place the frying basket onto the Oil Draining Hook, put food into the Frying Basket and carefully lower the Frying Basket into the hot oil. Close the cover.
8. Cook food according to recommended cooking chart or until desired doneness. It is normal for steam to escape through the sides of the cover while frying.
9. If you have pre-set a time for the Somersize Electronic Deep Fryer, you will hear six (6) beeps when the cooking time has elapsed and the heating element will turn off.
10. When cooking is complete, open the Cover carefully to avoid burns caused by escaping steam. Lift the Frying Basket and hook it onto the Oil Draining Hook to allow the food to drain.
11. Remove the food from the Frying Basket by:
    - Lifting the Frying Basket by its handle and **CAREFULLY** pouring food onto a plate covered with paper towels or into desired serving utensil.
    - Using tongs to grasp the food from the frying basket and placing into serving utensil.
12. Repeat procedure for remaining food to be cooked.

NOTE: Always replace or remove the Frying Basket carefully when cooking. **Oil is very hot and can cause severe injury**.

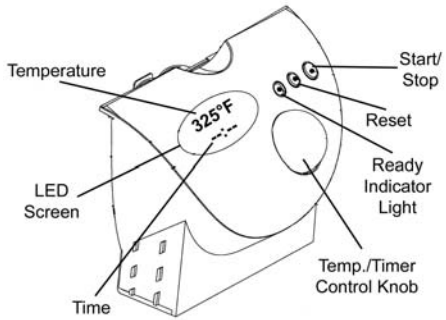


Fig. 6

13. When cooking is completed, press the “Start/Stop” button and remove the plug from the electrical outlet. Allow the oil in the Oil Container to cool completely for approximately two (2) hours before attempting to remove the oil and clean the Deep Fryer.

NOTE: Do **NOT** disconnect the Somersize Electronic Deep Fryer by pulling on the “Break Away” Power Cord.

WARNING: Although your Somersize Electronic Deep Fryer has a Cool Touch Exterior, to avoid possible injury or burns, never touch any metal parts on the Somersize Electronic Deep Fryer because they may be hot.

IMPORTANT

- Do not fill the Frying Basket with frozen food when basket is immersed in hot oil.
- Place the food in the Frying Basket. Do not drop food into hot cooking oil. Do not overfill it and never exceed the maximum quantities. For optimum results and shorter frying time, basket should be only 1/2 full.
- The basket has approximately 1 lb. food capacity. It will hold 3-4 average size pieces of chicken.
- Do **NOT** fill the basket higher than the MAX line on the basket with frozen food.

Frying Food

WARNING: When frying foods, remove the Frying Basket from the Somersize Electronic Deep Fryer before filling with frozen food because oil will spatter and can cause burns.

WARNING: When frying frozen foods such as French Fries, you should not exceed 3/4 lb. (350 grams) or less. Clean off any ice from frozen food prior to frying. Failure to do so may cause fryer to overflow when food is placed in oil.

CAUTION**:** Never plug in the Control Panel when it is not assembled to the fryer body. Do not immerse the Control Panel, Power Cord or plug in water or any other liquid.

CAUTION: This unit should not be used to boil water.

- Always use the Frying Basket to fry food.
- Always close the Cover during frying.
- When the oil is pre-heated, Ready Indicator Light will come on indicating the desired oil temperature has been reached.
- Slowly lower the Frying Basket into the hot oil. Lowering the Frying Basket too quickly can result in the oil overflowing and splashing.
- Replace the Cover carefully.
- It is normal for steam to escape through the sides of the Cover while frying.
- Avoid standing too close to the Deep Fryer while it is cooking.

WARNING: When opening the Cover after frying, lift up the Cover slightly, then wait to allow steam to escape before opening the Cover completely. Keep face away from unit to avoid burns caused by escaping steam.

Frying Tips

- To avoid condensation buildup on the Cover Window - rub a little cooking oil on window.
- Do not mix different oils or new and old oil together.
- Replace oil regularly. In general, oil used to fry food with protein, (such as poultry, meat and fish) should not be reused. When oil is used mainly to fry potatoes and is filtered after each use, it can be used up to 8 to 10 times, but do not use the same oil for more than 6 months.
- Always replace all oil as soon as it starts foaming when heated or when color becomes dark or when it has a rancid smell or taste or becomes syrupy.
- Make sure that the food to be fried is dry.
- Remove loose ice from frozen food before frying.
- To cook evenly, pieces should be the same size and thickness.
- Thicker pieces will take longer to cook.

CELERY ROOT FRIES

PRO/FATS AND VEGGIES - LEVEL ONE
Makes 4 servings

Here’s a way to have fries without the potatoes! My Celery Root Fries are wonderful. The thinner you cut the celery root, the crunchier they will be.

Prep time: 12 minutes
Cooking time: 12- 24 minutes

Peanut or vegetable oil for frying

2 large celery roots
2 large egg whites, beaten until slightly foamy
2 teaspoons Somersize Citrus Champignon Mushroom Rub
Sea salt and freshly ground black pepper to taste

Preheat oil in the Somersize Electronic Deep Fryer to 320° F.

Peel away outer skin of celery root. Slice celery root into ⅛-inch thick slices. Cut these slices into ¼-inch wide strips to form fries. Place egg whites into a shallow bowl. Dip celery root into egg whites then sprinkle with mushroom rub.

Place ⅓ of the celery root into Frying Basket and lower basket into hot oil. Fry until golden brown, 6-8 minutes. Drain on paper towels. Repeat until all celery root is cooked. Season with salt and pepper.

HERBED ZUCCHINI RIBBONS

PRO/FATS AND VEGGIES - LEVEL ONE
Makes 4 servings

The zucchini, dill, mint, and lime are sublime together! If you have a Somersize Su-Chef, use the ribbon blade to cut the zucchini.

Prep time: 10 minutes
Cooking time: 4-8 minutes

Peanut or vegetable oil for frying
4 medium zucchini, cut lengthwise into very long thin ribbons
1 tablespoon fresh dill, chopped
1 teaspoon fresh mint, chopped
Sea salt and freshly ground black pepper to taste
1 lime, cut into wedges

Preheat oil in the Somersize Electronic Deep Fryer to 350° F.
Blot zucchini ribbons dry with paper towels. The drier the zucchini, the crispier it will be when fried.

Place ¼ of the zucchini into Frying Basket and lower into hot oil. Fry until crisp and golden brown, 1-2 minutes. Drain on paper towels. Sprinkle with herbs and salt. Repeat with remaining zucchini. Squeeze with lime wedges before serving.

Using Solid Fat

WARNING: It is **NOT RECOMMENDED** to put solid shortening in the Oil Container or the Frying Basket.

- If using solid vegetable shortening, melt it first in a separate pan and then very carefully pour the melted fat into the Oil Container.
- Previously used solid vegetable shortening which has curdled and hardened in the Oil Container should be removed from the Oil Container and melted in a separate pan before reusing.

WARNING: If you try to melt the solidified fat in the Oil Container, there is a risk of warm melted fat suddenly sputtering from below through the still solid top layer of fat.
Therefore use **ONLY** the following procedure:

- Make sure the fat is at room temperature. If the fat is very cold, there is a greater risk of splashing.
- Using a fork, carefully make some holes in the fat. Make sure the Cover is securely closed while fat is melting. Heat fat slowly - on lowest temperature setting.

CAUTION: Never plug in the Somersize Electronic Deep Fryer before filling with oil to specified level. Always make sure Somersize Electronic Deep Fryer is properly and completely assembled before using or plugging into wall outlet.

IMPORTANT: Ensure the Control Panel is fitted correctly to the main unit, otherwise the unit will not function. This is not a defect. This product is fitted with a safety switch to prevent the unit from turning on accidentally.

- Set the required temperature by turning the Temperature/Timer Control Knob. – The temperature is adjustable from 155 °F to 375 °F.

Filling the Oil Container With Oil

WARNING: Never plug in the Somersize Electronic Deep Fryer before filling with oil to specified level. Always make sure Control Panel is securely in place in the body and the Heating Element is inside the oil in the oil container before plugging in.

- Use blended vegetable oil, pure corn oil or canola (rapeseed) oil. Do not use olive oil, margarine, lard or drippings.
- The oil level must always be maintained between the minimum and the maximum levels marked inside the oil container. (Fig. 7) Check the oil level before each use. For best results, keep the oil close to the maximum level Never mix different oils and fats together. Do not mix old and new oil.

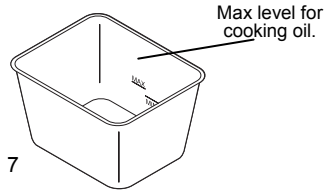


Fig. 7

Pre-Heating

CAUTION: Never plug in the Somersize Electronic Deep Fryer before filling with oil. Always unplug the appliance when not in use.

- Make sure the oil level in the Oil Container is between the “minimum" and "maximum" lines inside the Oil Container.
- The Frying Basket should not be immersed in the oil during the pre-heating.
- Close Cover.
- Plug the appliance into a 120-volt outlet.
- Press the On/Off Switch to ON. The Power Indicator Light will come on, showing that the power is on.
- Turn the Temperature Control Knob to the desired temperature setting.

Temperature Settings

The following cooking times reflect only the approximate time needed to fry one basket 1/2 full. The exact time may be different depending on actual quantity, personal cooking preferences, size and thickness of pieces, etc. In general, use lower settings for delicate foods (vegetables, fish) and higher settings for frozen foods, French Fries and Chicken.

Food	Cooking Time	Temp.
French Fries	6-9 minutes	375°F
Fish Fillets	3-5 minutes	320°F
Chicken Fingers	6-8 minutes	350°F
Chicken Pieces	13-20 minutes	350°F
Fried Zucchini	3 minutes	320°F
Fried Mushrooms	3 minutes	320°F
Onion Rings	3 minutes	320°F
Donuts	3-5 minutes	350°F
Apple Beignets	4 minutes	350°F
Shrimp	4-6 minutes	320°F

To Store or Reuse Cooking Oil

- Make sure the Somersize Electronic Deep Fryer is unplugged and the oil has cooled (approximately 2 hours) before attempting to clean or store the Somersize Electronic Deep Fryer.
- The oil does not need to be changed after each use. We do not recommend storing and reusing oil that was used for frying high protein foods such as poultry, fish or other meats. When oil is mainly used to fry potatoes and is filtered after each use, it can be used 8 to 10 times. However, do not use the same oil for longer than 6 months.
- Please read and follow all instructions in this manual for best results with your Somersize Electronic Deep Fryer.
- To filter the oil, first make sure the oil has cooled and then empty the oil from the Oil Container into a storage container or bottle. (Fig. 8) Wash and dry the Oil Container and basket. To reuse, refill the Oil Container with the oil, pouring the oil through a wire strainer or paper filter. (Fig. 9)

Fig. 8

Storing used oil

Fig. 9

Filtering used oil

Cleaning Instructions

WARNING: Always press the "Start/Stop" Button to stop the heating element from heating and remove the plug from the wall socket before cleaning. Allow the Somersize Electronic Deep Fryer and the oil to to cool completely (approximately 2 hours) before cleaning. Never immerse the Control Panel, cord, plug or main enclosure in water or any other liquid.

- Never immerse the Control Panel, cord, plug or main enclosure in water or any other liquid.
- Do not place the Control Panel, cord, plug or main enclosure in the dishwasher.
- Clean the Control Panel and main enclosure only with a damp cloth.
- The Oil Container, Frying Basket and Cover can be washed in the top rack of the dishwasher. To remove the cover, open it and lift it straight up.
- Do not use any type of abrasive pad or steel wool to clean the Power Cord magnetic socket.
- Do not use alcohol or cleaning solutions to clean Somersize Electronic Deep Fryer.

CRAB CAKES WITH LEMON AIOLI

PRO/FATS AND VEGGIES - LEVEL ONE
Makes 4 servings / 8 crab cakes

As an appetizer or a main dish, these crab cakes are delicious!

Prep time: 10 minutes
Cooking time: 4-6 minutes

Peanut or vegetable oil for frying

For Lemon Aioli:
3 garlic cloves, pressed
1 cup mayonnaise
2 teaspoons fresh lemon juice
Sea salt and freshly ground black pepper

For Crab Cakes:
1 pound lump crabmeat, well drained
½ cup mayonnaise
¼ cup green onions, thinly sliced
1 teaspoon grated lemon peel
1 tablespoon fresh parsley, chopped
⅛ teaspoon cayenne pepper
¼ teaspoon sea salt
2 large egg yolks, beaten
¼ cup Somersize Bake 'n Fry Mix
¼ cup grated Parmesan cheese

To make Lemon Aioli: Combine garlic, mayonnaise and lemon juice in a small bowl. Season with salt and pepper. May be made 2 days ahead if kept covered and chilled.

Preheat oil in the Somersize Electronic Deep Fryer to 320° F.

To make Crab Cakes: Place crab meat into a mesh strainer and push gently to extract any excess moisture. Combine crab meat in a bowl with mayonnaise, green onions, lemon peel, parsley, cayenne pepper, salt, and egg yolks. Shape mixture into eight patties. If mixture is not binding, add an additional spoonful of mayonnaise.

Combine Somersize Bake 'n Fry Mix and Parmesan cheese in a shallow dish. Press crab cakes gently into mixture to coat both sides. Cover with plastic wrap and refrigerate for at least 1 hour.

Place ½ of the crab cakes into Frying Basket and lower into hot oil. Fry until golden brown, about 2-3 minutes. Repeat with remaining crab cakes. Serve with Lemon Aioli.

SOUTHERN FRIED CHICKEN

PRO/FATS AND VEGGIES - LEVEL ONE
Makes 4 servings

This recipe can be made with any parts of the chicken, with or without skin; but if you prefer breasts and thighs, make them boneless. They cook faster and the coating doesn't get too dark while the chicken cooks thoroughly.

Prep time: 35 minutes
Cooking time: 24 minutes per batch

Peanut or vegetable oil for frying

⅔ cup Somersize Bake 'n Fry Mix
⅔ cup grated Parmesan cheese
1 tablespoon paprika
½ teaspoon freshly ground black pepper
¼ teaspoon cayenne pepper
2 large eggs, beaten
3 pounds chicken pieces

Preheat oil in the Somersize Electronic Deep Fryer to 320° F.

Combine Somersize Bake 'n Fry Mix, Parmesan cheese, paprika, black pepper, and cayenne pepper in a shallow bowl. Place eggs into a separate shallow bowl.

Dip chicken into egg then dredge in Bake 'n Fry mixture. Place chicken, a few pieces at a time, into Frying Basket and lower basket into hot oil. Fry until chicken is browned and cooked through, 10-24 minutes (depending upon size of chicken pieces). Drain on paper towels.

Detachable "Break Away" Power Cord

Your *Somersize Electronic Deep Fryer* has been specifically designed with your safety in mind. Your Somersize Electronic Deep Fryer has a unique detachable power supply cord. This power supply cord is designed to "Break Away" from the fryer in the event that the power cord or fryer is inadvertently pulled or tugged. This is intended to prevent the tipping of the appliance and hazardous spillage of hot oil. It is **NOT** intended to disconnect the fryer during normal use.

To connect the power cord - note the instructions on the cord plug area - "THIS SIDE UP". Place cord into opening - you will feel the magnetic pull. Slide cord into slot until it connects. (Fig. 10)

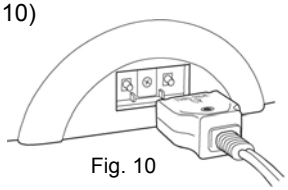


Fig. 10

CAUTION: Do not use the "Break - Away" Power Cord to disconnect the Somersize Electronic Deep Fryer. Always disconnect plug from electrical outlet first before removing the power cord.

WARNING: The "Break-Away" Power Cord is only for accidental disconnection of the Somersize Electronic Deep Fryer. It is not to be removed during normal operation. If the cord should be disconnected from the unit during operation, the user should **immediately unplug the power cord** from the electrical wall outlet before any attempt to reconnect the magnetic cord back to the Somersize Electronic Deep Fryer unit. Do not come in contact with the magnetic connection of the power cord while it is plugged into electrical wall outlet. Injury can occur.

CAUTION: Do not attempt to defeat the magnetic cord connection by attempting to permanently attach the power cord to the Somersize Electronic Deep Fryer.

How To Reset the Deep Fryer

If for some reason the deep fryer stops heating, the reason might be that the safety reset switch has disconnected. To reconnect the deep fryer, follow the instructions below:

- Allow the deep fryer to cool completely.
- Remove the control panel from the unit.
- Push the red thermostat reset button located on the back of the control panel with the back of a ball point pen. (Fig. 11) The unit will beep to indicate that it has re-set.

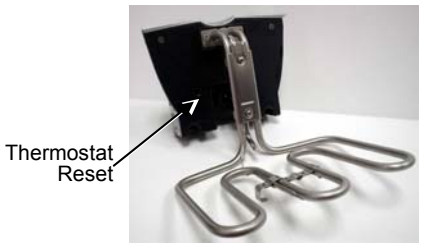


Fig. 11

APPETIZERS
DEEP FRIED ROMAN ARTICHOKES
FRITO MISTO
SPINACH PARMESAN NUGGETS
SCALLOPS WRAPPED WITH BACON
HOT & SPICY CHICKEN WINGS

ENTREES
TEMPURA SHRIMP & VEGGIES
CHICKEN KIEV
TURKEY DRUMSTICKS
SOMERSIZE CHICKEN NUGGETS
SOUTHERN FRIED CHICKEN
CRAB CAKES WITH LEMON AIOLI

SIDES, SAUCES & GARNISHES
HERBED ZUCCHINI RIBBONS
CELERY ROOT FRIES
ONION RINGS
FRIED HERBS
SPICY COCKTAIL SAUCE
SOMERSIZE SECRET SAUCE

SOMERSIZE CHICKEN NUGGETS
PRO/FATS AND VEGGIES - LEVEL ONE
Makes 4 servings

Everyone loves chicken nuggets. Now you can make them the Somersize way! Serve them with my Celery Root Fries (pg 23). This is Somersize fast food at its best. Try these nuggets served over a bed of lettuce with Somersize Ranch Dressing and sliced red onion for a perfect Level One salad.

.
Prep time: 5 minutes
Cooking time: 9 minutes

Peanut or vegetable oil for frying

⅔ cup Somersize Bake ’n Fry Mix
⅔ cup grated Parmesan cheese
2 large eggs, beaten
4 boneless, skinless chicken breasts (or 12 chicken tenders)
Somersize BBQ Sauce, for dipping

Preheat oil in the Somersize Electronic Deep Fryer to 350° F.

Combine Somersize Bake ’n Fry Mix and Parmesan cheese in a shallow bowl. Place beaten eggs into a separate shallow bowl. Cut chicken breasts into 1-inch by 2-inch pieces (not necessary for chicken tenders).

Dip chicken into egg, then roll in Bake ‘n Fry mixture. Place ⅓ of the chicken pieces into Frying Basket and lower into hot oil. Fry until deep golden brown, about 3 minutes, or until cooked through. Drain on paper towels. Repeat until all chicken is cooked. Serve immediately with Somersize BBQ Sauce.

TURKEY DRUMSTICKS

PRO/FATS - LEVEL ONE
Makes 4 servings

I have always loved deep fried turkey, but it's a lot of work to heat a huge pot of oil and lower an entire turkey into it. Here's a way get crispy, delicious, turkey legs without the mess!

Prep time: 3 minutes
Cooking time: 34-40 minutes

Peanut or vegetable oil for frying

4 small turkey drumsticks (turkey wings work well too)
2 tablespoons Somersize Tuscan Sea Salt Rub
or Somersize Holiday Turkey Seasoning

Preheat oil in the Somersize Electronic Deep Fryer to 350° F.

Rub turkey legs generously with sea salt rub or turkey seasoning. Place 2 of the turkey legs into Frying Basket and lower into hot oil. Fry until well browned, 17-20 minutes, depending upon size. Repeat with remaining turkey legs. Drain (on paper towels) and allow to cool for at least 5 minutes before serving.

DEEP FRIED ROMAN ARTICHOKES

PRO/FATS AND VEGGIES - LEVEL ONE
Makes 4 servings

When has finger food tasted so good? You might want to make a double batch; they disappear in a flash!

Prep time: 6 minutes
Cooking time: 30 minutes

Peanut or vegetable oil for frying

3 large artichokes (about 12 ounces each)
2 lemons, halved
Lemon wedges, for garnish
Sea salt to taste

Preheat oil in the Somersize Electronic Deep Fryer to 350° F.

Trim stems, leaving at least 1 inch of stem on the artichokes. Cut off top 1½ inches of the artichokes with a serrated knife. Snap off outer layers of leaves until pale yellow leaves with pale green tips are exposed. Trim dark green fibrous parts from base and sides of artichoke with a paring knife. Rub cut surfaces of artichokes with lemon.

Trim thick sides off of the stems to expose pale inner stem. Cut off any green tops of the leaves then cut artichoke lengthwise into quarters to create 4 wedges. Cut out purple leaves and fuzzy choke. Rub cut surfaces with lemon.

Pat artichokes dry with paper towels. Place half of the artichokes in Frying Basket and lower into hot oil. Fry until tender, about 15 minutes. Drain well (on paper towels) and season with salt. Repeat with remaining artichokes.

FRITO MISTO

PRO/FATS AND VEGGIES - LEVEL ONE
Makes 6 servings

Frito Misto is Italian for a mixed fried plate of food. I think it's a perfect appetizer for a weekend party or when your family gathers. A taste treat to please everyone!

Prep time: 10 minutes
Cooking time: 12 minutes

Peanut or vegetable oil for frying

1 fennel bulb, sliced into ¼-inch pieces
½ pound calamari, cleaned and cut into ½-inch rings
½ pound halibut, cut into 1-inch cubes
3 eggs, beaten
1 cup Somersize Bake 'n Fry Mix
1 cup grated Parmesan cheese
1 recipe Spicy Cocktail Sauce (p. 26)

Preheat oil in the Somersize Electronic Deep Fryer to 320° F.

Blot fennel, calamari and halibut with paper towels. Set aside.

Place beaten eggs into a medium bowl. Mix Somersize Bake 'n Fry Mix and Parmesan cheese together in a separate bowl.

Dip fennel first into egg, then into Bake 'n Fry mixture. Set aside on paper towels. Dip calamari and halibut first into egg, then into Bake 'n Fry mixture and set aside on paper towels.

Place ½ of the fennel into Frying Basket and lower into hot oil. Fry for 2-3 minutes, or until golden brown. Drain on a baking sheet lined with paper towels. Repeat with remaining fennel.
Place ½ of the calamari into Frying Basket and lower into hot oil. Fry for 3-4 minutes, or until golden brown. Drain on a baking sheet lined with paper towels. Repeat with remaining calamari.
Place ½ of the halibut into Frying Basket and lower into hot oil Fry for 2-3 minutes, or until golden brown. Drain on a baking sheet lined with paper towels. Repeat with remaining halibut. Serve with Spicy Cocktail Sauce.

CHICKEN KIEV

PRO/FATS AND VEGGIES - LEVEL ONE
Makes 4 servings

This classic Russian dish is perfect for Somersize entertaining. In the traditional version the chicken is wrapped around chilled herbed butter, but I love the extra flavor of Swiss cheese. Roll them a day in advance and chill, for an easy dinner party.

Prep time: 8 minutes
Cooking time: 6-7 minutes

Peanut or vegetable oil for frying

4 chicken breasts, boneless and skinless
Sea salt and freshly ground black pepper to taste
4 (1-inch cube) Swiss cheese cubes, about 4 tablespoons
2 tablespoons fresh chives or green onions, chopped
4 long, flat toothpicks
3 large eggs, beaten
½ cup grated Parmesan cheese

Preheat oil in the Somersize Electronic Deep Fryer to 350° F.

Place chicken breasts between 2 sheets of plastic wrap. Using a meat tenderizer or a small saucepan, pound chicken until it is ¼-inch thick. Season chicken with salt and pepper on both sides.

Place 1 cube of Swiss cheese in the center of each chicken breast. Sprinkle with chives or green onions. Fold two thinnest edges of chicken over cheese. Fold one long end over, then fold over other end to form a package. Secure with toothpicks. Dip chicken into egg then dredge in Parmesan cheese.
(Can be made a day in advance and chilled.)

Place chicken into Frying Basket and lower basket into hot oil. Fry chicken for 6-7 minutes, or until cooked through.

TEMPURA SHRIMP & VEGGIES

PRO/FATS AND VEGGIES - LEVEL ONE
Makes 4 servings

Tempura is a classic Japanese batter, usually a Somersize no-no. Here's my legal version. For variety add mushrooms, celery root, or broccolini.

Prep time: 5 minutes
Cooking time: 13 minutes

Peanut or vegetable oil for frying

4 large egg whites, beaten until slightly foamy
1 cup Somersize Bake 'n Fry Mix (not mixed with cheese)
1 zucchini, cut into ¼-inch slices
1 small red onion, cut in half and sliced into ¼-inch strips
12 green beans, ends trimmed
1 pound large shrimp, peeled and deveined
8 sprigs curly parsley

Preheat oil in the Somersize Electronic Deep Fryer to 320° F.

Place egg whites into a shallow bowl. Place Bake 'n Fry Mix into a separate shallow bowl. Dip vegetables into egg whites then into Somersize Bake 'n Fry Mix. Place ¼ of the vegetables into Frying Basket and lower basket into hot oil. Fry until light golden, about 2 minutes. Drain (on paper towels). Repeat until all vegetables are fried.

Dip shrimp into egg whites then into Somersize Bake 'n Fry Mix. Place ½ of the shrimp into Frying Basket and lower basket into hot oil. Fry until light golden, about 2 minutes. Drain (on paper towels). Repeat until all shrimp are cooked.

Blot parsley with paper towels to dry. (If parsley is wet it will splatter.) Place parsley into Frying Basket and lower basket into hot oil. Fry for about a minute, or until crunchy. Drain (on paper towels). Garnish tempura with parsley before serving.

SPINACH PARMESAN NUGGETS

PRO/FATS AND VEGGIES - LEVEL ONE
Makes 4 servings

A scrumptious appetizer...and completely legal!

Prep time: 5 minutes
Cooking time: 2-4 minutes

Peanut or vegetable oil for frying

1 (10-ounce) package frozen, chopped spinach, thawed and drained
¼ cup green onion, finely sliced
1 large egg, beaten
2 large egg yolks, beaten
½ cup grated mozzarella cheese
¼ cup fresh basil leaves, chopped
¼ teaspoon sea salt
Freshly ground black pepper to taste
⅔ cup grated Parmesan cheese

Preheat oil in the Somersize Electronic Deep Fryer to 320° F.
Place spinach on paper towels and squeeze to remove as much moisture as possible.

In a medium bowl combine spinach, onion, eggs, mozzarella, basil, salt, pepper, and ½ of the Parmesan cheese. Stir until well combined. Roll mixture into nuggets about an inch across, squeezing out excess moisture as you go. Dredge nuggets in remaining Parmesan cheese.

Place half of the spinach nuggets into Frying Basket and lower basket into hot oil. Fry until nuggets are browned, 1-2 minutes. Drain (on paper towels). Repeat with remaining nuggets.

SCALLOPS WRAPPED WITH BACON

PRO/FATS - LEVEL ONE
Makes 4 servings

These scallops can be served as an appetizer with Somersize Chipotle BBQ Sauce or placed on some fresh greens for a beautiful salad. For variety you can also make this recipe using large, peeled shrimp instead of the scallops.

Prep time: 5 minutes
Cooking time: 8-10 minutes

Peanut or vegetable oil for frying

12 large scallops, about 2-inches across
1-2 tablespoons Somersize Red Thai Curry Sea Salt Rub
12 pieces thinly-sliced bacon, uncooked
Somersize Chipotle BBQ Sauce, for dipping

Preheat oil in the Somersize Electronic Deep Fryer to 320° F.

Blot scallops with paper towels to dry. Sprinkle salt rub all over scallops.

Wrap a slice of bacon around each scallop and secure with a toothpick. Place ½ of the scallops into Frying Basket and lower basket into hot oil. Fry until bacon is crisp, 4-5 minutes. Drain (on paper towels). Repeat with remaining scallops. Serve immediately with Somersize Chipotle BBQ Sauce.

HOT & SPICY CHICKEN WINGS

PRO/FATS - LEVEL ONE
Makes 2 dozen

These little wings are a great Level One treat. Serve with celery sticks and Somersize Ranch Dressing. You can also use ¼ cup of my Somersize Spicy Porcini Italian Mushroom Rub in place of the seasonings below; it tastes great!

Prep time: 10 minutes
Cooking time: 40 minutes

Peanut or vegetable oil for frying

24 chicken wings
2 tablespoons oil
1½ tablespoons sea salt
2 tablespoons paprika
½ teaspoon cayenne pepper
1 teaspoon dried oregano
2 teaspoons onion powder
2 teaspoons garlic powder

Preheat oil in the Somersize Electronic Deep Fryer to 350° F.

Place wings into a large bowl and toss with oil. Mix salt, paprika, cayenne, oregano, onion, and garlic powder together and sprinkle over wings. Toss to coat wings evenly with spices. Place wings into Frying Basket and lower basket into hot oil. Fry in batches of six wings, until golden and crispy, about 10 minutes per batch. Drain (on paper towels).